

FIRE

WATER



SIGNATURE PRIME RIBEYE 62
Prime Aged Ribeye served with Yukon Gold Mashed Potatoes, Seasonal Vegetable finished with Rosemary Au Jus on the side **GF**

FILET LOBSTER OSCAR MIGNON 54
8 oz Filet Mignon topped with ½ Maine Lobster Tail, finished with a Béarnaise Sauce, Grilled Asparagus with Yukon Gold Mashed Potatoes **GF**

FILET MIGNON 43/48
6oz/8oz Tenderloin of Beef grilled and served with Yukon Gold Mashed Potatoes, Seasonal Vegetable and Port Wine Demi-Glace

RACK OF NEW ZEALAND LAMB 47
Frenched New Zealand Rack of Lamb with a Butternut Squash Risotto, finished with an Apricot Mint Glaze, served with Seasonal Vegetable

CRISPY DUCK MAGRET 48
Pan Seared Duck Breast sliced, with Potato Pavè, Poached Baby Bok Choy and Black Forest Cherry Glacè de Viande

CHILEAN SEABASS 48
Pan seared and served with Truffle Yukon Gold Mashed Potatoes, Grilled Asparagus and finished with a Lemon Beurre Blanc **GF**

TRUFFLE SCALLOPS (market)
Sautéed Scallops served with Yukon Gold Mashed Potatoes, Grilled Asparagus finished with a Truffle Butter Sauce **GF**

DOVER SOLE MEUNIÈRE 49
From the English Channel, Pan seared in a White Wine, Garlic, Lemon and Caper Sauce served with Herbed Risotto and Grilled Asparagus

SURF & TURF 63
Poached whole 4oz Maine Lobster Tail, with a grilled 6 oz Filet Mignon served with Yukon Gold Mashed Potatoes and Seasonal Vegetable with Demi Glaze & Drawn Butter

SEAFOOD GNOCCHI
BOUILLABAISSE 45
A plethora of seafood consisting of fresh Fish, Mussels, Clams, Colossal Shrimp, Lobster, spices & herbs with Gnocchi

FRESH MUSHROOM RAVIOLI 30
Served fresh with Truffle Beurre Blanc Sauce & Grilled Whole Portobello **V**

FIFTH ELEMENT

- 2 Pan Seared Scallops (Market) ● 5 oz Lobster Tail 20 ● 3 Colossal Grilled Shrimp 15
- Foie Gras 17 ● Mushroom Risotto 10 ● Truffle Butter 8
- Blue Cheese Crumbles 6 ● Balsamic Glazed Bok Choy 6
- Wild Blend Sautéed Mushrooms 8 ● Seasonal Black Truffle 17



Meat Temperatures

Pittsburgh (charred outside & rare center)

Rare (red cool center)

Medium Rare (warm red center)

Medium (pink)

Medium Well (trace amount of pink)

Well Done (cooked throughout)

Split Plate Charge on all Entrees 6

Executive Chef: David Echeverri

General Manager: Noph Thammarak

20% Gratuity on all tables of 6 guests or more

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness. All fish may contain bones.

